

**ANOOP DANGWAL
SOUS CHEF
Lemon Tree Hotel, Bangalore
Whitefield**

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Successful professional qualified with 10 years of total experience in the hospitality industry with in food Production, while currently responsible for taking care of Food Production department at Lemon tree hotel Whitefield, Bangalore.

Profile:

- Dedicated Food Production team leader with strong work ethics.
- Able to build lasting and mutually profitable relationships with guest , including the key decision-makers and influencers.
- Excellent planning skills, adaptable, enjoying new challenges.
- Experienced in management of overall operations .
- Able to structure, create and build teams, and motivate employees to perform their maximum potential.
- Thorough knowledge of food its effective application to achieve and overcome operations issues.
- 2 years' experience in managing kitchen operations and supervising staff
- Demonstrated ability to prepare hygienic and delicious food following prescribed menu, recipes and techniques

Core competencies:

- Guest Relationships
- Planning and Execution
- Conflict and Dispute Resolution
- Team Leadership and Training
- Result oriented & Positive Attitude.
- Extensive knowledge about food.

Summary of experience:

❖ Lemon Tree Hotel Whitefield / Electronic city Bangalore (March 2018-2020- till date)

Job Title: Sous Chef

Looking after the food operation of 130 room hotel, Managing the kitchen and overlooking the outlets including all day dining , in-room dining and banqueting.

Job Responsibility:

- Leading a production team with 18 staff including executives, and associates.
- Conducting training sessions.
- Engaging in intense conversations with the team about the quality & standards.
- Ensured that all food served is arranged properly and met quality standards
- Maintained hygiene standards of kitchen and equipment
- Directed and instructed kitchen personnel in their individual tasks
- Coordinated with Food, Beverage General Store to run smooth operations.
- Engaging with maximum guest about their food concern
- Emphasis on food cost and profit maximization by controlling wastage .
- Proficient in Ms- Office, and P.O.S & Outlook

❖ The Ocean Pearl (2015- 2018)

Job Title : CDP

- Ensured customers are served well-on-time and effectively
- Helped with the planning of menus and meals
- Maintained high food quality and presentation
- Supervised the preparation and service of food
- Rotated products to avoid spoilage
- Handled concerns in the kitchen and Monitored food expenditure

❖ **Moti Mahal Delhi (2012- 2015)**

Job Title: Guest service Executive

- Assisting with the sous chef and maintain food quality and food recipe .
- Gained depth knowledge of the North Indian food.
- Well trained for busy kitchen operation .
- Proficient in Ms- Office, and P.O.S & Outlook.

❖ **Hotel Swagath Delhi (April 2010- March 2012)**

Job Title: Guest service associate

- Prepare Mise en Place
- Cleaning of kitchen and range area
- Cleaning of freezer and tagging with proper date tag
- Followed FIFO

❖ **AVLON COURTYARD Delhi (October 2009- March 2010)**

Job Title: Industrial Trainee

- (6 month, Learned basic functions of 4 major department like Front office, F&B Service, Housekeeping and F&B Production)

Educational qualification:

One & half year Diploma Course in Hotel Management& Catering Technology from “FCI” **Institute of Management Dehradun (UTTRAKHAND) from 2008 to 2009. (66%)**

12th passed from U.P. Board (67%)

10th passed from U.P. Board (52%)

Languages:

English

Hindi

Signature: